

LEADER



2016 FRESH AWARDS



CELEBRATING THE FRESH AWARDS

■ KIDS KARNIVAL

■ SYDNEY MARKETS RACE DAY

■ PADDY'S MARKETS NEWS

■ OPERATIONS UPDATE

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UPCOMING EVENTS

SEPTEMBER

24-OCT 9 School Holidays

OCTOBER

26 Summer Fruit Auction

27-30 Summer Fruit Festival at
Tumbalong Park, Darling Harbour

29 Summer Fruit Gala Ball

DECEMBER

25 Christmas Day

26 Boxing Day



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CEO'S

PERSPECTIVE



Brad Latham
Chief Executive Officer
Sydney Markets Limited

THE FRESH AWARDS

SML is proud to have delivered a successful first year of the Fresh Awards, our renewed awards program recognising the achievements of growers and independent retailers who trade in the Markets.

The Fresh Awards brings together Sydney Markets' long running greengrocer and florist retail excellence programs, which have been expanded to include a number of new categories and a refreshed mystery shopping component. There is also a new category for bloggers, which recognises the growing role of new media within the food community.

The 2016 Fresh Awards culminated in a gala event at the Museum of Contemporary Art in July, where the winners in each of the 15 award categories were announced. Congratulations to the participating businesses and individuals, and especially those who made it through as finalists and winners. It was terrific to see the different sectors of our industry come together for an evening to acknowledge and celebrate the efforts of all involved in the Fresh Awards.

LIFE INSIDE THE MARKETS

SML's documentary television show, Life Inside the Markets has returned for a second series airing for 12 weeks from August to November on Channel Ten.

The show provides the opportunity to once again promote Sydney Markets to a wider audience. As with the first series, it will focus on the journey of fresh produce from the farm through the Markets and on to its final destination, in addition to telling the stories of the people of the Markets.

Those of us who work here know it is a place like no other – always busy with activity and full of colourful characters. It is not often that we can give others an insider's glimpse into our workplace. I encourage everyone in the Markets to take advantage and tell your family and friends to watch the series.

Life Inside the Markets airs on Saturdays, 1:30pm on Channel Ten.

CAR PARK V EXTENSION

The extension of Car Park V continues to progress, with several of the project's milestones now completed. Work is well underway on the construction of the pedestrian walk way and bridge, the lift and the solar structure on the rooftop which, once finished, will be one of the biggest in Australia.

The car park is expected to reopen in November this year with an additional 350 parking spaces and new and improved facilities to cater to the needs of Market businesses, buyers and visitors.

HAYMARKET MASTERPLAN

To ensure the Paddy's Haymarket brand remains a world leader in retail operations, a Master Planning process approved by the SML board in April has commenced. A Paddy's Haymarket Master Plan Subcommittee comprising SML Board Members, Senior Managers and Traders has been formed to oversee the process. The Subcommittee is tasked with the review of the entire Paddy's Haymarket Strategy and Operational Plan.

As part of the process a detailed analysis has been undertaken to better understand the issues facing Paddy's Haymarket through one-on-one interviews with traders. Further research is also being conducted into the changing demographics of the Haymarket area, as well as continuing our regular customer survey program.

FUTURE OF THE MARKETS PROJECT

SML has commissioned a study to analyse the current operation and future needs of Sydney Markets, and to subsequently develop a property strategy.

The Future of the Markets Project will aim to gain a clear understanding of the long term needs and future use requirements of the existing Sydney Markets site at Flemington, as well as investigate future development scenarios for the current site and any potential new sites. The outcome of the study will ensure the Central Markets system remains a vital link in the overall horticulture supply chain.

Following a comprehensive proposal process, SML has appointed a consultant – Charter Keck Cramer and Root Projects Australia – to undertake the study. The first phase of the project will be to gain a clear understanding of the long term needs of the current Markets site and provide an optimal model for the ideal future Market operation and location.

SML has formed an industry-based Committee to be involved in this process. The Committee is comprised of:

SML Master Plan/Finance Committee

- SML Chairman – John Pearson
- SML Director – David Hynes
- SML Director – Mario Messina
- SML Director – John Olivieri
- SML Director – David Whiteman
- SML Director – Bill Lynch

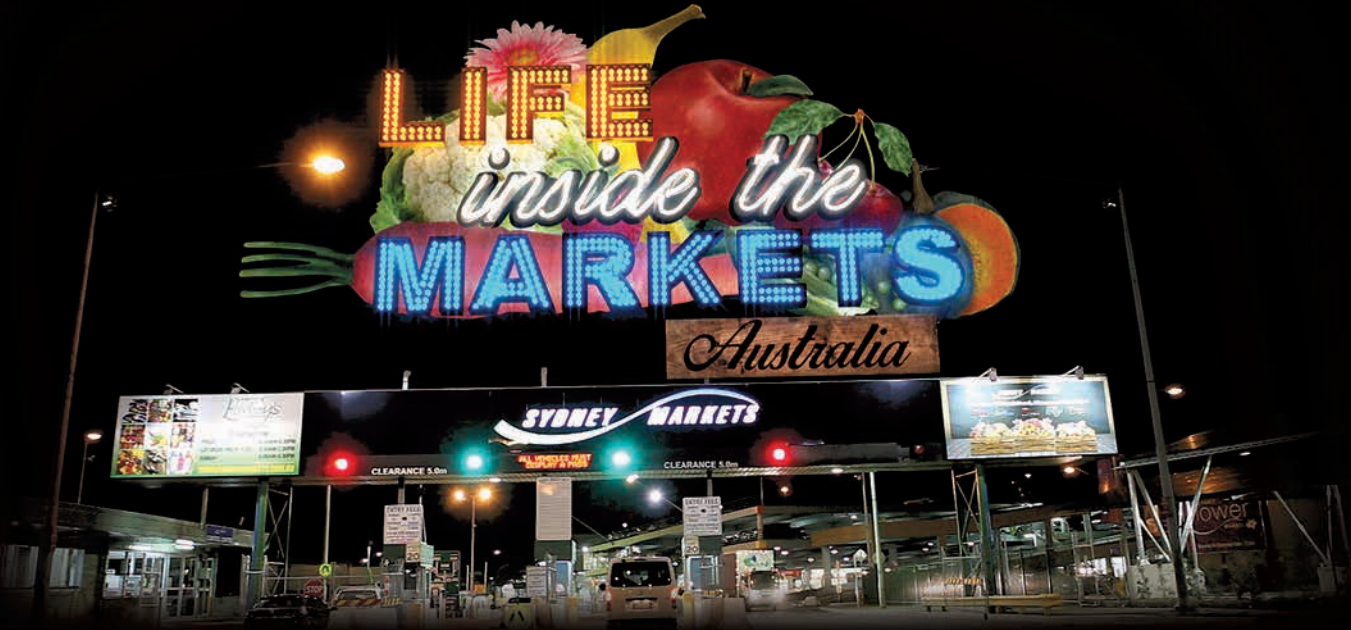
SML Senior Management

- SML CEO – Brad Latham
- SML Company Secretary – Michael Golden
- SML Project Manager – Shane Chester

Industry Representatives

- Nick Martelli
- Joe Zappia
- Angus Harris
- David Chung
- Robert Nugan

SEASON 2 ON AIR
20 AUGUST - 5 NOVEMBER 2016



SATURDAYS 1:30PM CHANNEL TEN



REPLAYS SUNDAYS CHANNEL ONE & ONLINE AT TENPLAY.COM.AU



WILL YOU BE ON TV?



LIKE

SHARE

#LIFEINSIDETHEMARKETS



THE FRESH AWARDS

Sydney Markets revealed the winners of the 2016 Fresh Awards at a gala function at the Museum of Contemporary Art in Sydney on Wednesday 20 July. From the 60 finalists vying for the Fresh Awards, 15 businesses and individuals from the Greengrocer, Florist, Grower and Blogger sectors walked away with an impressive package of prizes and the honour of holding the winning titles for the next 12 months.

Launched in 2015, the Fresh Awards program recognises excellence and innovation in fresh produce and flower retailing, growing and blogging. The program represents Sydney Markets' commitment to supporting the independent retailers and local growers who are an integral part of the Markets and the industry. Having long acknowledged the efforts of those groups through separate Greengrocer, Florist and Grower of the Year Awards, for the first time, they have been brought together under the Fresh Awards.

Over 500 independent retailers and growers participated in the program, with retailers being evaluated through an intensive Mystery Shopping Program and industry assessment. In another first, the program also included a new award category for bloggers, extending the accolades outside of the immediate industry to recognise the contributions of the blogging community in drawing attention to, and encouraging support of independent fresh produce and flower retailers.

THANK YOU 2016 FRESH AWARDS SPONSORS



2016 FINALISTS



FLORIST SERVICE EXCELLENCE



allflowers.com.au
Blaxland, NSW



Bella Floral Boutique
Morrisset, NSW



Flowers and Gifts by Kylie
Edensor Park, NSW



McGraths Hill Florist
McGraths Hill, NSW

GREENGROCER SERVICE EXCELLENCE



Armidale Market Fresh
Armidale, NSW



Farmer Feld's Fresh Produce
Goulburn, NSW



Hilltops Fruit Barn
Young, NSW



Minchinbury Fruit Market
Minchinbury, NSW

FLORIST RETAIL PRESENTATION



B & M Florist
Monterey, NSW



Japonica
Collaroy Beach, NSW

GREENGROCER RETAIL PRESENTATION



Campbelltown Country Fresh
Campbelltown, NSW



Martelli's Fruit Market
Cherrybrook, NSW



Jodie McGregor Flowers
Annandale, NSW



The Flower Room
Newtown, NSW



Mountain Fresh Growers
Winmalee, NSW



Parisi's Food Hall
Rose Bay, NSW

FLORIST KNOWLEDGE IN ACTION



Eden Flower Design
Mt Annan, NSW



Jervis Bay Florist
Sanctuary Point, NSW



Native Botanical
Young, NSW



Verdaflore Flower Merchant
Oatley, NSW

GREENGROCER KNOWLEDGE IN ACTION



Farmer Bob's Fruit Market Phillip St
Tamworth, NSW



Freshcorp
Hornsby, NSW



Martelli's Fruit Market
Cherrybrook, NSW



Ziggy's Fresh
Fyshwick, ACT

BLOGGER BEST GREENGROCER STORY



Alice Longhurst & Sharon Williams
Western Sydney Food Blog



Anna Johnston
shenANNAagans

BLOGGER BEST FLORIST STORY



Angela Galloway & Piera Barnes
Two Quirky Birds



Carly Jacobs
Smaggle



Anne Marie Cummins
Ubercreative



Jacqui Guglielmino
Everyday Cook



Jade Warne
Hipster Mum



Lisa Tilse
We Are Scout

GREENGROCER BEST SMALL BUSINESS



Earlwood Growers Market
Earlwood, NSW



Farmer Bob's Fruit Market Brewery Lane
Tamworth, NSW

GREENGROCER BEST MEDIUM BUSINESS



Minchinbury Fruit Market
Minchinbury, NSW



Mountain Fresh Growers
Winmalee, NSW



Farmer Bob's Fruit Market Phillip st
Tamworth, NSW



Figtree Greengrocer
Lane Cove West, NSW



Ziggy's Fresh
Belconnen, ACT



Ziggy's Fresh
Fyshwick, ACT

GREENGROCER BEST LARGE BUSINESS



Country Growers
Brookvale, NSW



Fruitezy Marketplace
Miranda, NSW



Martelli's Fruit Market
Cherrybrook, NSW



Taste Growers Market
Zetland, NSW

FLOWER GROWER OF THE YEAR



Bilpin Blossom Farm
Kurrajong Heights, NSW



East Coast Wildflowers
Peats Ridge, NSW



Harry's Wholesale Nursery
Alpine, NSW



S & P Dominello
Peats Ridge, NSW

PRODUCE GROWER OF THE YEAR



Goldenfield Growers
Wallacia, NSW



Grima Brothers
Horsley Park, NSW



Marie's Bella Zucchini Flowers
Berkshire Park, NSW



Scotti Bros
Glenorie, NSW

FLORIST OF THE YEAR



B & M Florist
Monterey, NSW



Bella Floral Boutique
Morisset, NSW



Jodie McGregor Flowers
Annandale, NSW



The Flower Room
Newtown, NSW

GREENGROCER OF THE YEAR



Figtree Greengrocer
Lane Cove West, NSW



Fruitezy Marketplace
Miranda, NSW



Taste Growers Market
Zetland, NSW



Ziggy's Fresh
Fyshwick, ACT

GREENGROCER OF THE YEAR



ZIGGY'S FRESH FYSHWICK ACT

Ziggy's Fresh in Fyshwick is an impressive greengrocer offering an exceptional range of fresh fruit and vegetables. Owners, Ken and Toni Irvine, their sons and family are passionate about fresh produce. This passion and their efforts are immediately evident upon entering the store. Bright, modern and inviting, it has a unique market feel with an appealing sophistication in produce presentation and quality.

It is clear that the polished team at Ziggy's work closely together to provide a high level of customer service, and genuinely enjoy interacting with their customers. Add to this a commitment to ongoing business improvement, and it is easy to see why they excel on so many fronts, and have earned the title of Greengrocer of the Year for 2016.

FLORIST OF THE YEAR



JODIE MCGREGOR FLOWERS ANNANDALE NSW

Whether you want an impressive bouquet or a small posy to take home, the team at Jodie McGregor Flowers consistently delivers with creative, distinct arrangements, high quality flowers and outstanding customer service to match. With 25 years in the floristry industry, Jodie McGregor's passion for flowers is evident in every aspect of her business. This same passion and appreciation for flowers is inspired in customers through initiatives like the Flower Addicts club, a strong social media presence and polished website. The store is serviced by a talented, friendly and knowledgeable team, and features a fantastic range of quality flowers that are beautifully presented.

Opening in 1999, to, in Jodie's own words, serve customers really well and pass on a passion for flowers to them, Jodie McGregor Flowers continues to succeed in both regards and shines as the 2016 Florist of the Year.

PRODUCE GROWER OF THE YEAR



GOLDENFIELD GROWERS WALLACIA NSW

Growing since 1987, the Ung family began working in agriculture upon their migration to Australia from Cambodia. The family takes pride in running a well operated farm and being able to supply customers with fresh produce all year round, in particular the favourites and harder to grow heirloom vegetables.

Taking influence from other growers who continually work on perfecting their produce and employing sustainable practices, Goldenfield has implemented its own environmentally friendly practices, such as increasing grey water tank usage to capture rainwater and reduce the reliance on dam water.

FLOWER GROWER OF THE YEAR



S&P DOMINELLO PEATS RIDGE NSW

Sam and Phil Dominello have been operating as S&P Dominello Flower Growers for 36 years. Taking great pride in the quality of their flowers and the service they provide to their customers, S&P Dominello stands out in both respects. While they specialise in Liliium, Lisianthus and Freesia, they are always mindful of their clients' demands and strive to deliver on those needs all year round.

Taking a biological approach to growing, adding new lines when the demand calls for it and providing personalised service for order taking and order preparation are just some of the other things which distinguish S&P Dominello, and have contributed to their triumph as Flower Grower of the Year for 2016.

GREENGROCER AWARDS

The Greengrocer Awards aim to encourage, recognise and reward excellence in fresh produce retailing. Award recipients are recognised as the elite of their industry, earning a place amongst a distinguished group by having their achievements highlighted at both the community and industry levels.

Greengrocers participating in the Fresh Awards Mystery Shopping Program have the opportunity to gain invaluable insights to help them better understand their customers and add value to their businesses.

SERVICE EXCELLENCE



FARMER FELD'S FRESH PRODUCE GOULBURN NSW

Exceptional service is a hallmark at Farmer Feld's Fresh Produce. Consideration for the customer can be seen in all aspects of the business. In addition to the fresh produce offering, the store stocks a range of other goods, including meat, dairy, bakery and grocery, and services to cater to the needs of their customers and make it a true one-stop shop. Marketing initiatives such as the introduction of a customer loyalty program have also served the business well.

It is clear that the effort is appreciated with the store having a loyal base of regular customers and a stellar reputation in the local community.

RETAIL PRESENTATION



PARISI'S FOOD HALL ROSE BAY NSW

Parisi's Food Hall, Rose Bay has been an industry benchmark for outstanding quality and store appearance since opening in 2009. The store's interior is a stylish mix of marble and terrazzo. It is light, bright and spacious and caters extremely well to the community's taste and needs.

Operated by the experienced and passionate team of Peter Morelli, Mario Bombardier and Claudio and Albert Guerrera, this Dover Road store is a showcase of stunning quality fresh fruit, vegetables and flowers and so much more.

A great deal of time and attention is given to this store's presentation. Maximising the use of colour and shapes the team at Parisi's create artful displays. Parisi's Food Hall is spacious, spotlessly clean, well-lit and recipe cards are strategically located at the entrance to the store and around the store in conjunction with produce stacks to offer inspiration to customers at the point of purchase.

KNOWLEDGE IN ACTION

MARTELLI'S FRUIT MARKET CHERRYBROOK NSW

Customers of Martelli's Fruit Market are offered an impressive range of quality fresh fruit and vegetables and gourmet groceries. Their semi prepared lines cater to the community's need for time saving products and interest in cooking.

Operated by the Martelli family, this team of professional greengrocers has a long and proud history in the fresh produce industry and are renowned for their product knowledge, friendly service, freshness, high quality and range.



BEST SMALL BUSINESS

FIGTREE GREENGROCER LANE COVE WEST NSW

Proprietor Michael Cessario, together with his sons Joe, Sam and Damian, have run this snazzy greengrocer since 2009. They have worked tirelessly to finesse their store presentation, range and service to distinguish themselves as providers of quality service and fruit and vegetables.

Figtree Greengrocer has a broad range of market fresh produce and an impressive assortment of gourmet groceries. The atmosphere is friendly and the ambience relaxing. Nothing is too much trouble for this team; they deliver on service, quality, value for money, and total shopping experience.



BEST MEDIUM BUSINESS

ZIGGY'S FRESH FYSHWICK ACT

Bright, modern and inviting, Ziggy's Fresh has a unique market feel with an appealing sophistication in produce presentation and quality. The Ziggy's team are passionate about fresh produce and dedicated to providing customers with a superior shopping experience, which keeps them coming back time and time again.



BEST LARGE BUSINESS

FRUITEZY MARKETPLACE MIRANDA NSW

Proprietor Max Filipe has over 30 years of experience in the fresh produce industry and over that time has built Fruitezy's reputation as one of the leading providers of farm fresh fruit and vegetables in Sydney.

The Miranda store is steadfastly committed to listening to its customers and actively meeting their requests, needs and wants. In addition to providing the freshest fruits and vegetables at fair prices, Max and his team offer a quality selection of gourmet products, corporate gift baskets, and homemade salads to cater all the needs of customers. Their willingness to accept customer feedback and act on it has resulted in a high level of customer satisfaction and repeat sales.



FLOREST AWARDS

The Florist Awards aim to encourage best practice retailing from participating florists. The awards are recognised within the industry to be a useful resource for participating flower retailers, providing them with invaluable information on the areas of their business which may require further improvement, as well as highlighting areas in which they are doing exceptionally well.

By participating in the Fresh Awards Mystery Shopping Program, florists have the opportunity to gain valuable insights to help them better understand their customers and add value to their businesses.

SERVICE EXCELLENCE



BELLA FLORAL BOUTIQUE MORISSET NSW

The team at Bella Floral Boutique pride themselves on excellent customer service. While owner Carmen Wells describes her personal style as colourful and modern, being a small town florist, she is acutely aware that the business must be able to cater to a range of individual needs and tastes. All the florists at Bella Floral Boutique are encouraged to pursue and work to their own unique styles, ensuring that customers have a wide variety of flowers and styles available to them at all times.

The talented team are not only passionate about their work, they also have a genuine desire to help customers and see them through the circumstances which have brought them to the store. It is this winning combination which has helped the business to thrive and secured the Fresh Award for Service Excellence.

RETAIL PRESENTATION



THE FLOWER ROOM NEWTOWN NSW

Capitalising on a great street frontage, it is difficult to pass The Flower Room's bold, interesting and creative window displays on Newtown's King Street without being drawn in. Owner Wayne Phan's rustic, natural and earthy style is reflected both inside and outside the store, which is brimming with character and charm.

An eclectic array of seasonal blossoms, pods, branches and greenery creates a lovely space that fills the senses. This combined with a high level of customer service and high quality products make a visit to The Flower Room an experience in itself, and the store a deserving winner of the Retail Presentation award.

KNOWLEDGE IN ACTION

NATIVE BOTANICAL YOUNG NSW

Native Botanical owner Steph Cooke took over the 35-year old family owned and operated florist several years ago.

She entered the Young studio into the Fresh Awards after a two year break from the preceding Sydney Markets Florist of the Year program, in which it was the first business to win back-to-back awards. Steph's vision, to capture the timeless beauty of flowers and the deep richness of nature and to bring people closer through passionate creations is brought to life through the store where the talented team demonstrate superb product knowledge and an exceptional level of service.



BLOGGER AWARDS

BEST GREENGROCER STORY



ANNA JOHNSTON SHENANNAGANS

Anna is a qualified chef by trade with over a decade of cooking experience in high volume commercial kitchens in Australia, the UK and USA. If she's not chomping, stomping and romping her way around the globe, you'll find her climbing mountains with Little Chef the dog, or cooking up a quirky and unusual storm in her kitchen creating seasonal, often plant based, mostly gluten free, dairy free and sugar free dishes. The recipes on shenANNAGans range from fun and unfussy to a little more involved, but ultimately, they're all delicious.

Find Anna's winning story on her blog:

www.shenannagans.com

BEST FLORIST STORY

LISA TILSE WE ARE SCOUT

Lisa Tilse is the creative behind popular lifestyle blog We Are Scout. We Are Scout offers a global view of home and interiors, craft, art and design with a distinctly Australian voice and focus.

Lisa's discerning curatorial eye and passion for living a creative life has attracted a loyal national and global following. She is known for her contemporary design-led DIY projects and when she's not making things Lisa likes to visit galleries, ride her bike and eat gelato. But usually not at the same time.

Read her winning story at www.we-are-scout.com.au



THE FRESH AWARDS

WEDNESDAY 20 JULY 2016

MUSEUM OF CONTEMPORARY ART, SYDNEY

With representation from various sectors, including retailers, growers, wholesalers and bloggers, the Fresh Awards event was a whole of industry affair celebrating the achievements of small and medium businesses in the fresh industry in NSW and the ACT.

Featuring Chris Bath as Master of Ceremonies, and entertainment by David Campbell, the inaugural event was an industry first, filled with flourish and stunning displays of fresh fruit, vegetables and flowers.















SYDNEY'S Paddy's MARKETS NEWS

FRIENDS OF PADDY'S ZONE

A new promotional stand has been installed on the Hay Street side of Paddy's Haymarket. This area will be used for activities to engage customers and encourage them to join Friends of Paddy's and explore the Markets.

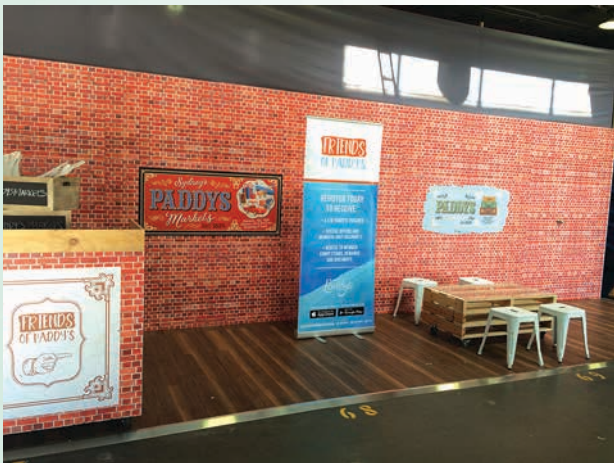
The Friends of Paddy's Zone will offer different services and promotions exclusively to Friends of Paddy's Members, such as a shoe shining service and mobile charge bar.

WHERE

Stands 66-74 Paddy's Haymarket

WHEN

Wednesday – Sunday from 17th August 2016
(days of activities may vary)



NEW IN THE MARKETS

Go Nuts Australia (stands 703 – 708 in Paddy's Haymarket) has expanded, opening Deelish Cafe in the adjoining stands (709-711). Furnished with premium food preparation equipment, they will serve fresh coffee, juices and a variety of ready to eat foods.



KIDS KARNIVAL AT PADDY'S

Paddy's Markets' Kids Karnival, took place at Paddy's Markets Flemington on Sunday 22 May 2016.

The show was hosted by Sam Moran from Nick Jr's Play Along With Sam, and featured live performances and meets and greets with Dora the Explorer, Paw Patrol and Marvel Superheroes. Additional entertainment and attractions included a range of carnival rides, as well as a NSW Police display vehicle and two fire trucks with representatives from Lidcombe and Burwood NSW Fires stations.

Attendance at this year's event was at a five-year high. 17,055 cars came through the gates (approx. 40K people), with an extended peak period which saw almost 2,000 cars entering each hour between 11am and 3pm.





MARKETS IN MAY

Paddy's Markets partnered with the online publication Local Markets Guide to present Markets in May in Martin Place, Sydney. The event ran for three Thursdays during May attracting lunchtime office crowds as well as daytime shoppers, tourists and other passers-by.

Each week of the event showcased a different local Sydney market, with Paddy's Markets being a feature on all three days through a custom made exhibition stand manned by Paddy's promo staff. The event was used as an opportunity to promote the Friends of Paddy's customer loyalty program and sign up new members. A shoe shining service and juice giveaways at the Paddy's stand proved very popular with visitors.

Friends of Paddy's registrations were strong, with more than 400 people signing up to the program during the event period.



OFFICE PROFESSIONALS DAY

3 MAY 2016

Congratulations to the Sydney Markets Office Professional Nominees and to the 2016 winner, Amal Ibrahim of Col Johnson & Co.





SUMMER FRUIT FESTIVAL

taste of summer

INTRODUCING THE SUMMER FRUIT FESTIVAL

CELEBRATING SUMMER!

27 – 30 October 2016

Tumbalong Park, Darling Harbour, Sydney

The Sydney Markets Foundation has been in operation as a registered charity since 2010 to provide full tax deductibility charity status for the Sydney Markets community that has conducted charity events such as the Cherry Auction, the Mango Auction and in 2015 the Summer Fruit Auction. In October 2016 we are taking this event to a new level with the Summer Fruit Festival.

The Summer Fruit Festival is a four day event which will follow the Summer Fruit Auction at Sydney Markets on Wednesday 26 October 2016. The festival will take place in Darling Harbour at the newly revitalised Tumbalong Park, celebrating the arrival of summer fruits, healthy eating and engaging in a healthy active lifestyle.

A fun day out for foodies, families and festive folk, the Summer Fruit Festival will offer up a range of activities promoting healthy and active living, including:

- Public displays of fresh fruit and vegetables
- Innovative cooking ideas and demonstrations
- Healthy eating strategies from dieticians
- Sporting activities like basketball, golf, athletics, volleyball and table tennis showcased by a variety of sporting associations and organisations
- Food vendors providing healthy, fresh and interesting food options

SCHOOLS

The festival marquee area will cater to visiting schools, where, thanks to Liverpool Hospital, students will receive tuition from dieticians on healthy eating, and lectures on the logistics of fresh fruit and vegetable supply.

Throughout the event the Sydney Markets Fresh for Kids F&V Gang will wander around and a big screen will show footage from the event.



CORPORATE

The event will also have a corporate component for fine dining entertainment.

BREAKFAST 27 & 28 OCTOBER

A big breakfast will be held on Thursday 27th and Friday 28th October for up to one hundred people per day in a large marquee.



LUNCH & DINNER 27-30 OCTOBER

For lunch and dinner each day Gourmand Providore will be showcasing the new season's harvest with beautifully prepared dishes that will feature the rich bounty of the Sydney region.

Experience dishes created by some of Sydney's finest Chefs and enjoy a touch of fine dining in a relaxed festival atmosphere.

Gourmand Providore pride themselves on sourcing the finest fruit and vegetables from the best growers and supplying the most discerning chefs from restaurants, clubs and hotels. This series of lunches and dinners will be a delicious regional, seasonal showcase of what our proud Sydney growers have to offer.

SUMMER FRUIT BALL 29 OCTOBER 2016



The corporate component will culminate on the Saturday evening with a Summer Fruit Ball at the newly renovated Four Points Sheraton where an auction will take place with the proceeds going to Save our Sons and the Sydney Markets Foundation.



The main auction item will be a casket (like those pictured) of Australian grown produce delivered each week for one year to the Sydney metro address chosen by the winning bidder. For a corporate entity this will provide a year of public relations opportunities with the casket containing changing seasonal Australian produce.

The Unusualist Raymond Crowe has been secured as part of the entertainment and Peppermint Jam will provide the music on what should be a fantastic night.

For those that don't fancy a trip home after a great night, a limited number of discount price rooms have been secured but they need to be locked in quickly.

To book a lunch or dinner, visit the festival website
www.summerfruitfestival.com

To enquire contact us on
(02) 9764 3244 or nswchamber@freshmark.com.au

TIGERS SYDNEY MARKETS RESTAURANT

**YUM CHA
NOW AVAILABLE**



**Open 7 Days
Lunch & Dinner**



International Buffet from \$18 per person

Al a Carte & Take Away options

Catering also available

Phone: 8789 3636



CANTEEN CAMPAIGN



Fresh for Kids has once again run its exciting fresh fruit and vegetables promotion for primary schools across NSW and ACT in Term 3, 2016.

Canteen Campaign is designed to encourage children to eat more fresh fruit and vegetables at school. The campaign ran from Monday 8 August to Friday 16 September 2016.

During the Canteen Campaign, students who make the healthy choice and purchase fresh fruit and/or vegetables from their school canteen will instantly win a sticker card containing a large sticker to keep and a token sticker which must be placed on the entry form. Once students have collected two token stickers they return their entry form to the canteen where they will receive a 'Fresh for Kids' minor prize and on doing so, become eligible to enter the draw to win some fantastic major prizes, including:

FIRST PRIZE

Home Entertainment pack including a TV and 3D Blu-ray Player

3 X SECOND PRIZES

iPad mini

10 X THIRD PRIZES

Fresh for Kids gift pack including a backpack, lunch box cooler and drink bottle

20 X FOURTH PRIZES

Event Cinemas gift cards

During previous campaigns, fruit and vegetable consumption in some schools increased by 200%. Sydney Markets' research clearly shows that children will buy and enjoy fresh fruit and vegetables if we remind them in a fun and interactive way to choose healthy fruit and vegetables over fatty, sugary alternatives.



FOR MORE INFORMATION REGARDING THE CANTEEN CAMPAIGN VISIT

www.freshforkids.com.au

SYDNEY MARKETS JUNE STAKES DAY

ROYAL RANDWICK RACECOURSE
SATURDAY 11 JUNE 2016





PROPERTY UPDATE SYDNEY MARKETS PLAZA

SHOPS FOR LEASE

An great opportunity exists for a new retail business.

Shop 9-10 – 157m² (Approximately/Subject to survey) large premises with dual access from the South and North sides. Also has a small kitchenette. Available Now.

Join existing retail tenants such as the CBA, Westpac, ANZ, BOQ, Australia Post, Newsagency, Subway, Tigers Leagues Club, Pet Store, Chiropractor, Bakery, Café, Mobile Phone Retailer, Hairdresser and Butcher, along with commercial tenants such as Accountants, Dentist, & other professional services, plus a Hotel and Veterinary Hospital.

SYDNEY MARKETS PLAZA OFFICES SUITES FOR LEASE

Office Suite B31 – 37m² (Approximately)

Positioned on the level 1, overlooking Parramatta Rd. Available **NOW**.

NO SMOKING. All Plaza tenants are reminded that Shops and Office suites are **SMOKE FREE ZONES**. Occupiers of any Market space are required under the Smoke Free Environment Act to see that persons do not smoke in their premises.

SYDNEY MARKETS CONFERENCE CENTRE

The Sydney Markets Conference Centre is also available for hire. The Centre can be used as one unit or divided into two. For details and bookings please contact the Executive Secretary on (02) 9325 6298.

SUBLETTING OF WAREHOUSE SPACE

The Sydney Markets Limited (SML) Memorandum of Lease for Warehouses does not permit the lessee to sublet their premises.

This helps to ensure that Sydney Markets can continue to maintain its Market operations and provide services to its shareholders while protecting your interest in Sydney Markets. SML also recognise that from time to time the needs of your business may change and your space requirements may not always remain the same. In light of this, SML has put in place a policy to allow Warehouse tenants to sublet part or whole of their Warehouse, providing that SML grants permission for the sublease and that a sublet fee is paid for the privilege.

However, an application must first be completed, submitted and approved by SML before any sublet can commence.

Sublet Application forms are available by contacting the Property Manager on 9325 6240 or the Operations Team Leader on 0417 325 232.



All Plaza tenants are reminded that Shops and Office suites are **SMOKE FREE ZONES**. Occupiers of any Market space are required under the Smoke Free Environment Act to see that persons do not smoke in their premises.

OPERATIONS UPDATE

TRAFFIC MANAGEMENT PLAN (TMP) – BUILDING D GROWERS MARKET

SML continues to monitor and review the TMP, which has now been rolled out through Building D.

TMP Guidelines:

- All Growers Market tenants must ensure that the operator of any vehicle entering or exiting a Growers Market stand is guided into and out of the stand by a spotter, which must be supplied by the Growers Market tenant. Adjacent tenants may want to help each other out in that regard
- All vehicles entering and exiting a Growers Market stand must first ensure that the staging area and pedestrian walkway is clear of pedestrians.
- All vehicles must give way to all pedestrian traffic along the pedestrian walkway and any pedestrians in the staging area.
- No vehicles are permitted to stop or park on the roadway at any time. All pick-ups and deliveries must be conducted within the staging area and the Growers stand.
- All pedestrians must use the designated walkways and all vehicles must follow the directional arrows.
- The maximum speed limit for all vehicles within Building D is 10 kilometres per hour; but remember to drive to conditions.
- Forklifts will be permitted to cross the pedestrian walkway at any time ONLY when complying with the Guidelines.
- Any movement of products between stands to the pallet staging zone must be done in accordance with the Guidelines.
- All Growers Market tenants must have their own traffic management plan for their stand. SML is not responsible for the development of such plans.

The above Guidelines are an exception and not regular practice and these Guidelines must be complied with before access is permitted.

BUYER ACCESS TIMES

The revised Buyer GTA Access Times trial finished on 11th July 2016. SML thanks all stakeholders for their cooperation during the trial.

Following further consultation, it became clear that an earlier access time is required for Fridays. The SML Board approved a 3:00AM access time to apply on Fridays, effective from 15th July 2016

BUYER PEDESTRIAN ACCESS

Monday and Friday at 3:00 AM
Tuesday to Thursday at 4:00 AM

BUYER VEHICLE ACCESS

NO CHANGE
Monday to Friday at 6:00 AM

FORKLIFT ACCESS IN BUYERS' WALKS

Forklifts will not be permitted in the Buyers' walks at the following times:

Monday and Friday: 3:00am to 8:00am
Tuesday to Thursday: 3:30am to 8:00am

This is required to provide safe areas for the Buyers to walk.

TRANSPORT DELIVERIES TO THE MARKET

NO CHANGE

These Times will be STRICTLY ENFORCED with penalties of \$500 for unauthorised GTA entry.

A further review of the access times will be conducted leading up to the summer trading period.

Stakeholders are still encouraged to contribute feedback on the GTA Access Times via the feedback form on the Sydney Markets website: www.sydneymarkets.com.au/feedback.html

All unsafe work practices need to be reported to an SML Market Officer or by calling the 24 hour SML contact number 0409 325 232 or the WHS Manager on 0417 325 171. In addition, such practices should be reported to an individual's own employer and any relevant tenant, occupier or contractor/transport company.

FORKLIFT SAFETY

The safe operation of forklifts at Sydney Markets is one of the highest priorities for SML. SML is currently working with SafeWork NSW on a long and detailed project to continuously improve health and safety at Sydney Markets, especially in relation to traffic management. For quite some time, SML Market Officers have reminded and advised operators wherever possible of the safe practices that should be followed whilst operating forklifts.

The majority of operators do follow safe practices; however there are still a number of operators taking unnecessary risks and shortcuts.

Safety is everyone's responsibility. Forklift operators should note that they may be subject to individual penalties of up to \$150,000 for safety breaches or collisions with pedestrians or other forklifts.

It is the responsibility of all Market Operators to ensure safe operations are maintained within the Markets. In line with the Sydney Markets Occupancy Agreement, Market Operators are accountable for their employees and each stakeholder needs to have their own systems in place which comply with applicable WHS laws in order to keep individuals safe.

- Forklift operators must follow directional arrows on roadways when operating a forklift in the canopies behind Buildings A, B and C. "Shortcuts" are not appropriate nor are they permitted and may increase WHS risks to individuals.
- When working at the rear of a Wholesale business in Buildings A, B and C on the roadway, you may horizontally travel across the directional arrows (for example when loading a truck that is on the roadway under the canopy, or moving a pallet) only where it is considered reasonably practicable and safe to do so. However, forklift operators, tenants and transport companies should evaluate the risk of such crossing before undertaking this task as the safety of others whilst they carry out their own work practices is their responsibility.
- Forklifts must be operated at a safe speed at all times (the speed limit is 10kph in covered areas and 20kph on open roads in the Market site).
- Slow down on wet and slippery surfaces and at cross walkways or locations where vision is obstructed.
- Forklift Operators entering a building or nearing a blind corner must make their approach at reduced speed and proceed cautiously.
- RMS Road Rules must be adhered to at all times.

SLOW DOWN, BUCKLE UP, STAY SAFE

For further information and enquiries please contact SML's Operations Manager, Adrian LaCava on (02) 9325 6170.

NORTH ROAD PARKING

Tenants and their employees are reminded that they are NOT permitted to park their private vehicles on North Road. These areas are being reserved for providores and general customers with commercial vehicles to park their vehicles for ease of loading.

There is parking available on the top level of the Eastern multi storey car park or under Building U.

For those providore traders or commercial buyers who wish to reserve a spot on North Road please contact the Operations Support Team Leader, Glenn Russell on 0417 325 232.

PERSONAL PROTECTIVE EQUIPMENT (PPE)

It is a requirement that all Market stakeholders wear Hi-Vis PPE clothing in all areas of the Markets. All Buyers are also expected to wear Hi-Vis clothing and appropriate footwear.

When ordering or buying vests it is advised that you purchase vests that meet the Australian standard for day/night use. Suppliers should be able to advise you of the appropriate design of your vests.

Businesses are also advised to conduct their own risk assessment to identify the appropriate PPE suitable for your business.

Vests can be purchased from Building D Cashiers Office or directly from the onsite vending machines in Building B Buyers walkway.

For further information please contact SML's WHS Manager, John Pascucci on (02) 9325 6171.

HOTLINE NUMBER

If you observe any reportable offence such as dumping, suspicious behaviour, transhipping, safety concerns or anything you believe to be reportable, please contact the hotline number: **0409 325 232**

ENVIRONMENT UPDATE

Fruit and vegetable waste volumes have declined during the winter months. Despite the lower waste volumes, we still managed to recycle 68% of our waste in July 2016.

Please ensure all fruit and vegetable waste is separated and taken to Green Point for recycling. Stakeholders can also help to reduce contamination and assist our recycling process by removing the packaging from the fruit and vegetable waste and placing it inside the Cardboard bins (similar to watermelon bins).

There has been a significant increase of plain pallets around the site. Instead of discarding them, please take them directly to Green Point for re-use or recycling.

GREEN POINT OPERATION HOURS:

Wholesale & Growers	Mon to Fri 8:30am - 2:30pm

Sydney's Paddy's Markets (between Buildings A & B)	Fri and Sun 3.00pm – 6.00pm

Sydney's Paddy's Market (outside Building D – Door 4)	Sat ONLY 3.00pm – 6.00pm

ILLEGAL DUMPING ONSITE

Sydney Markets is working closely with Strathfield Council and the newly formed Government Regional Illegal Dumping Squad to combat illegal dumping of waste on site.

With the assistance of CCTV cameras, we are able to identify offending vehicles and report the matter to Strathfield Council.

For further information on how you could make a difference contact Con Kapellos, Environment Manager on 0417 325 173.

FIRST AID CENTRE

Since 1 August 2016 the First Aid Centre has been operated by qualified paramedics from Safety Australia Group. The staff are dressed in bright red uniforms.



First Aid operators **Gabriella** and **Michael**

For medical assistance stakeholders are reminded that the first point of contact should be the SML 24/7 Security Mobile 0409 325 232 or the relevant Team Leaders.

GTA Team Jim Basetas	0417 325 230

Operation Support Team Glenn Russell	0417 325 232

Retail Team (Fri-Sun) Wayne Dowswell	0409 325 232 or 0407 325 224

The First Aid centre can be contacted directly on **9325 6293** or **0409 325 293**

In case of an emergency please call 000 (then notify SML)

BUDDY'S WORKSHOP

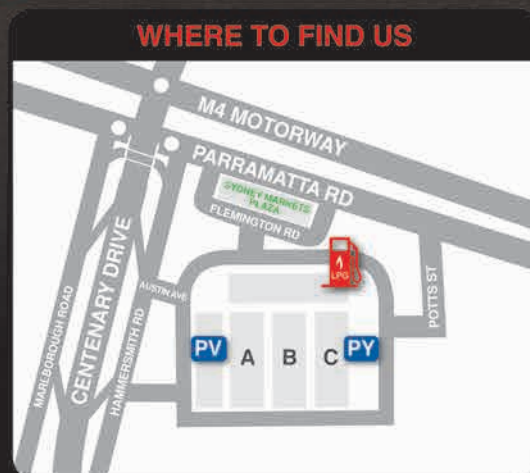
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Sydney Markets NSW 2129
buddysworkshop@bigpond.com

SITE SERVICES UPDATE

CAR PARK V EXTENSION

The Car Park V Extension construction is progressing well for the lift-well, storage units, pedestrian walkway and bridge, and the fire services pump booster room.

The majority of the solar carport system has been installed. This is the same type of structure as that at the Flower Market and Building D. The total system size will be 640kW, which will make this rooftop car park solar structure one of the biggest in Australia.

The system will provide 170 covered car spaces on Level 2. It will consist of 2,036 x 315W LG solar panels and will produce over 906,597 kWh, saving about \$245,000, which includes Energy Saving Credits.

This brings Sydney Markets' green solar system initiatives to a total of 890kW.

With the anticipated electricity cost increases over the next few years, Sydney Markets is also planning to install another 1 MW solar system on Building D, and possibly another on Building E with 1.2 MW.



Car Park V Extension Project Key Dates:

TASK	TARGET DATE
Commence demolition for foundations	October 2015 - Complete
Commence foundations for car park columns	November 2015 - Complete
Install hoarding down First Ave	November 2015 - Complete
Install tower crane	December 2015 - Complete
Complete foundation works	December 2015 - Complete
Commence formwork to column and car park structure	December 2015 - Complete
Commence bridge construction	June 2016 - In Progress
Completion of bridge	October 2016
Commence lift shaft works	July 2016 – In Progress
Completion of lift	December 2016
Complete structure and commence fit off and service installation	July 2016 – Ongoing
Storage units occupation	November 2016
Completion of solar carport system	December 2016
Car Park Operational (in stages)	Nov 2016 to Jan 2017

PARRAMATTA ROAD EAST – WAREHOUSE Z

Plans are underway for construction of a new 5,000m² warehouse (Warehouse Z) on the Parramatta Road East frontage, adjacent to the Service Station.

Following an extensive Expression of Interest and Tender process, the tender to occupy the new warehouse was awarded to Simon George & Sons Pty Ltd. SML has worked with Simon George & Sons on the warehouse design and a Development Application has been lodged with Strathfield Council.



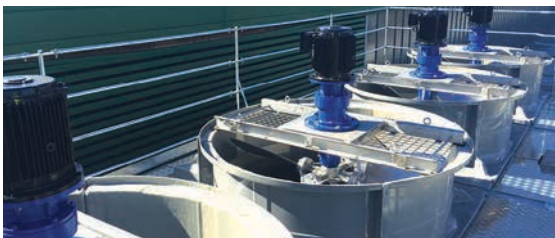
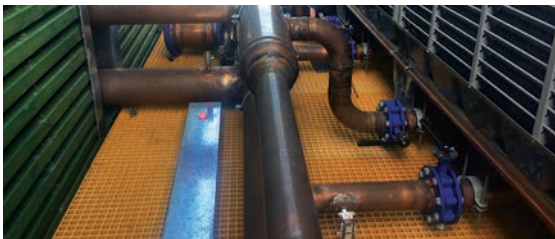
Warehouse Z Preliminary Concept – Parramatta Road and Western Elevation

It is anticipated that construction will commence in April 2017 with an estimated completion date of February/March 2018.

BUILDING E COOLING TOWERS

The cooling towers in the Building E plant room were at “End of Life” and needed to be replaced. The new towers have been installed on the outside of the building, on the southern side of the awning, allowing for easy access, and were commissioned on 9th August 2016.

Work is continuing on the demolition and removal of the old cooling towers and it is expected the project will be completed by mid-September 2016.



BUILDING E COLD STORES

Work is underway to replace the “End of Life” Building E Cold Stores Refrigeration Plant which was almost 40 years old.

Anticipated completion of this project is late October 2016.

ROOF REPLACEMENT WORK

Building M

Repairs are being carried out to the damaged roof of Building M where 115 metres of aluminium ridge vent was torn off during a severe storm.



It is expected the work will be completed by early October 2016.

Animal Referral Hospital

The roof of the Animal Referral Hospital is being replaced as it is at “End of Life” and is now beyond maintenance.

Completion of the work is anticipated in early October, before the Child Care Centre opens on the upper floor of the building.

NBN ROLLOUT AT SYDNEY MARKETS

SML continues to work with NBN Co Ltd to bring the National Broadband Network (NBN) to Sydney Markets tenants.

SOME FACTS:

- The NBN network replaces the copper network.
- Two systems will be put into place for Sydney Markets:
 - Buildings A, B & C and the Plaza already have “Fibre to the Premises” (FTTP) infrastructure installed. Each of the tenancies will have a direct fibre NBNCo link box in their premises.
 - All other buildings (e.g. warehouses), will be provided with a system called “Fibre to the Basement” (FTTB). The FTTB infrastructure provides a fibre link to the SML switch room and from there, the existing SML copper cabling is used to connect to each tenancy. FTTB installation is expected to be completed by end of September.
- The NBN network affects your landlines and internet services.
- Yes, you must switch over and enter into a contract with one of over 160 providers of your choice as soon as possible to avoid disconnection.
- There is NO NEED to change your telephone systems.
- Fax machines will still work with the FTTP in Buildings A, B, C and the Plaza – the NBNCo supplied link box in a tenancy (FTTP) has a digital and an analogue outlet.
- For FTTB tenants with fax machines, please check with your provider.
- Cool room alarming and security alarm systems may be affected, however these may be connected to an analogue outlet or adapter – check with your refrigeration/security provider.
- Business Services such as ISDN, frame relay, Asynchronous Transfer Mode, Megalink, DDS, and others will continue to work until further notice.
- SML numbers 9325 6XXX will not be affected.
- Subject to your business requirements, “Business Grade Speeds” will cost more.
- Telstra customers can ring a specialised Telstra NBN help line 1800 179 852.
- General Call Centres find it difficult to answer NBN questions – try the Business Centre of your provider.
- NBN does not have the capability to link multiple sites. The SML fibre network can provide the facility to communicate between Market buildings at a cost.
- Yes, you can also choose to use the SML fibre network and use either SML’s provider (call Nick Criniti of Voice & Coms Solutions on 0418 413 333) or your provider of choice at a cost.

CONTRACTORS WORKING ON SITE

Tenants who engage contractors to work on site must provide the contractor’s:

- Current Workers Compensation Insurance
- Public Liability Insurance (min \$20M)
- Risk Assessment and Safe Work Method Statement
- Appropriate Trade Licences

The contractors must also complete an induction and get a Hot Works Permit approved when carrying out such work.

Alternatively, SML contractors can be engaged.

For further information please contact Marilyn Loch, Site Services Administrator – Phone: 02 9325 6225

BUILDING ALTERATIONS/ NEW COOL ROOMS

If you are planning to carry out improvements to your premises or install a new cool room please contact Site Services in the first instance to discuss the proposal and obtain a Building Application package.

As part of the Fire Safety regulations and the Building Code of Australia (BCA), in many non-sprinklered buildings there is a height restriction for any storage whereby storage is restricted to 4.0m and no additional floor space can be created without affecting the whole building.

Not complying with the Fire Safety Regulations will compromise the Annual Fire Safety Certification and SML’s and your building insurance.

HOT WORKS PERMIT

It is essential for all contractors working on site that carry out hot works must adhere to the Australian Standards procedures:

SAFETY IN WELDING AND ALLIED PROCESSES AS1674.1 – 1997 PART 1: FIRE PRECAUTIONS

AS 1940 and AS 1596 specify minimum distances from sources of flammable and combustible liquids and gases to ignition points.

According to AS1674.1 – 1997 Clause 3.6 Firewatching is required when Hot Works are undertaken and a procedure stipulated. “Firewatching does not consist of periodic checks, but is continuous and through inspection and presence in the area and its vicinity by the assigned personnel, with special attention being given to any new developments that might affect the safe condition of operations.”

Please advise if you require a reference.

The processes described are most important to adhere to, because a fire in cool rooms may not get detected early enough and could have the potential of spreading via cool room panels.

A ‘Hot Works Permit’ outlines the procedure required and can be obtained from Site Services.

It is everybody’s responsibility to be alert!

For further assistance please contact Firoz Ali-Shah, Site Services Supervisor, on 0418 401 881.

EMPLOYEE OF THE MONTH

SML thanks and congratulates the following staff members who were awarded Employee of the Month for their outstanding efforts and achievements.

FEBRUARY 2016



Bart Vigone
Market Officer, Operations Support Team

MARCH 2016



Catherine Roche
Executive Assistant to the CEO

APRIL 2016



Jim Basetas
Team Leader, GTA Team

MAY 2016



Mio Masilungan
Marketing Coordinator, Marketing Team

JUNE 2016



Mario Grimaldi
Market Officer, GTA Team

JULY 2016



Josh Lamb
Assistant Team Leader, Operations Support Team

MEET A TRADER

INTRODUCING ANTONIO GONZALES

YOUR LOCAL BUFFED LEATHER CARE ARTISAN BASED AT PADDY'S HAYMARKET!

Antonio was born in the Philippines, arriving in Australia as a teenager in 1978. Previously, Antonio had worked as a factory hand before moving into the hospitality and customer service industry. Antonio has a passion for working with people and has carried this strength through his previous experience in catering, wine tasting and in retail. During his time in Australia, Antonio has, at times, found it difficult to secure ongoing employment due to an enduring battle with mental illness. Despite this, Antonio was determined to not allow such challenges to define him. His motivation to secure his future has made Antonio an ideal candidate for a Buffed shoe shine and leather care business. Antonio has been a valued Buffed artisan since 2014 and is looking forward to providing his world class shoe shine and leather care service at Paddy's Market.

Find Antonio in the Friends of Paddy's Zone at Paddy's Haymarket

Stands 66-74 on the Hay Street side

Join Friends of Paddy's online or through the Paddy's app to see the latest customer offers:

paddys.nubonus.com.au



ABOUT BUFFED

Buffed is a social enterprise designed to assist individuals who are facing barriers to employment in establishing and operating a small shoe shine and leather care business. This Wise Foundation initiative operates permanent shoe shine stands in commercial locations in Sydney, Melbourne and Brisbane.

Services include "in seat", "drop off", "in office" shoe care and services at conferences and events. Each Buffed site creates the long term platform for financial and social sustainability for the operator. The professional and community interaction achieved through each operation of the business assists in the development of portable skills such as English language proficiency, numeracy, personal presentation, business acumen etc. that assists the operator in gaining a long term foothold in the job market.

For more information go to www.buffed.org.au or contact them on info@buffed.org.au





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